

# ANTIPASTI

## PANE 9

Selection of handmade breads for two

## OSTRICHE 5 each

Our oysters are sourced from the best oyster farmers in Australia, shucked to order, served with white balsamic, eschallot, prosecco and limoncello dressing

## TONNO 35

Raw walkers MSC grade Mooloolaba yellow fin tuna, pickled Maravista farm sunchoke, stracciatella, pistachio, Pilu bottarga

## TROTA 33

Petuna ocean trout tartare, celeriac remoulade, fennel pollen, yuzu

## CICALA 39

Moreton Bay bug tail, smoked eggplant, artichoke caponata, Yarra Valley salmon roe, beach herbs

## BURRATA 34

Fresh cream filled unspun buffalo milk mozzarella curd, prosciutto, local figs, hazelnut, nasturtium, vincotto, grissini

## FIORI DI ZUCCHINE 28/38

Buffalo milk ricotta filled zucchini blossom, Maravista Farm baby beets, charred leek, aged balsamic

# PASTA

## TAGLIATELLE 34/44

Squid ink pasta, Mooloolaba king prawns,  
calamari, garlic, lemon, butter, basil, pistachio

## RISOTTO 35/45

Organic Acquerello Carnaroli rice, Fraser Isle spanner crab,  
saffron, shellfish and Pernod butter, sea succulents, Pilu bottarga

## STROZZAPRETI 30/40

Chestnut pasta, white wine base lamb neck ragú,  
enoki mushroom, spigarello, pecorino pangrattato

## GNOCCHI 30/40

Organic desirée potato gnocchi, asparagus,  
goats curd, zucchini blossom, porcini, burnt sage butter

We use only locally grown, free range eggs in our house made pasta.

Gluten free pasta is available on request +\$3

Out of consideration to our guests, we kindly request that all children remain seated and supervised for the duration of their stay at  
Locale and to please comfort crying or distraught children outside.

A 17% surcharge applies to public holidays  
1.1% surcharge applies to Visa and Mastercard  
1.5% surcharge applies to Amex.

# SECONDI

## PESCE 44

Coral Coast saltwater barramundi fillet, shellfish foam,  
Mooloolaba prawns mousse filled zucchini flower, asparagus, sea succulents

## POLLO 40

Woodlands farm de-boned free-range chicken,  
celeriac, shimeji mushrooms, hazelnut, sorrel

## PORCHETTA 40

Slow cooked rolled free range Gympie pork belly,  
piquello pepper, fennel, baby turnip, grappa jus

## MANZO 48

Free range grass fed Black Angus beef tenderloin (220 gms),  
sunchoke purée, smoked beetroot, charred onion, horseradish

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# INSALATE E CONTORNI

## CAPRESE 18

Hand torn Buffalo milk mozzarella, basil,  
Noosa Reds heirloom tomatoes, evoo

## RUCOLA, CICORIA, GRANA 14

Rocket, witlof, grana, candied walnuts,  
aged balsamic vinaigrette

## FINOCCHIO 14

Shaved fennel, radicchio, baby spinach, radish,  
orange, mint, white balsamic dressing

## BROCCOLINI 14

Steamed broccolini, chilli, garlic,  
roasted almond, evoo

## PATATE 14

Twice cooked baby chat potatoes,  
rosemary sea salt

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